

## Mecklenburg County Health Department

## **Child Care Center Administrator Check List**

Prior to Opening the Center:
<ul> <li>□ Survey Playground Area.</li> <li>□ Survey Interior Licensed Space and Auxiliary Space.</li> <li>□ Verify Center has Electricity, Hot and Cold Water, Ventilation.</li> <li>□ Prepare Sanitizer and Disinfectant Spray Bottles and place in required areas.</li> </ul>
When caregivers arrive, have them verify the following in their rooms:
<ul> <li>□ Soap and Disposable towels at sinks</li> <li>□ All hazardous items are stored properly</li> <li>□ Food received from parents is labeled with child's name and dated</li> <li>□ Make sure children wash their hands at arrival</li> </ul>
Administrator Assessments: (Conduct weekly or at least each month)
<ul> <li>□ Monitor Diaper Changing Procedures</li> <li>□ Monitor Hazardous Item Storage</li> <li>□ Monitor Toy Cleaning Procedures</li> <li>□ Using a digital thermometer, check kitchen and laundry hot water temperatures (120 F)</li> <li>□ Using a digital thermometer check hand washing sink temperature (80 F – 110 F)</li> <li>□ Monitor Linen changing procedures</li> <li>□ Kitchen Equipment: Refrigerator: Interior 45 F</li> <li>□ Multi-Service Utensils are being washed, rinsed, and sanitized</li> <li>□ Dry food products are sealed</li> </ul>
<ul> <li>□ Survey furniture, equipment, floors/walls/ceilings. for general maintenance and cleanliness issues or develop in-house "work order" for staff to turn in to Director.</li> <li>□ Calibrate Metal Stem Thermometers (Digital recommended).</li> <li>□ Monitor Disinfectant and Sanitizer levels.</li> <li>□ Lead Hazard Check (Pre-1978 Structures only)survey for chipping paint (Interior and Exterior).</li> <li>□ Survey for rubbing doors and windows.</li> <li>□ Verify windowsills and floors are clean and dust free.</li> </ul>



## Mecklenburg County Health Department

Administrator Assessments (Continued):
<ul> <li>☐ Monitor Hand Washing Procedures (Staff and Children)</li> <li>☐ Review your last two Health Department Inspection Reports</li> <li>☐ Monitor Supply Levels (ex. soap, paper towels, test strips, remove expired products, etc.)</li> <li>☐ Monitor Food Safety Procedures (Use item #s 3through 13 on the Detailed Inspection Sheet on the Health Department's Child Care Resource page ,website is below)</li> </ul>
New Staff Training:
<ul> <li>□ Verify they can conduct a diaper change</li> <li>□ Cover hazardous item storage</li> <li>□ Have new staff review 15A NCAC 18A .2800</li> <li>□ Have new staff review all handouts on the Health Department's Child Care Resource page (website is below</li> </ul>
Yearly:
☐ Have all center staff review 15A NCAC 18A .2800 ☐ Have all center staff review handouts on the Health Departments Child Care Resource page (website is below)
The intent of this document is to provide operators with an "in-house" assessment tool for their facility. This document is not a supplement to 15A NCAC 18 .2800, nor does it represent all of the various rules/procedures that need to be complied with each workday. For a complete copy of the regulations or to view a detailed inspection sheet go to, <a href="http://envhealth.charmeck.org">http://envhealth.charmeck.org</a>

**Revised May 2020**